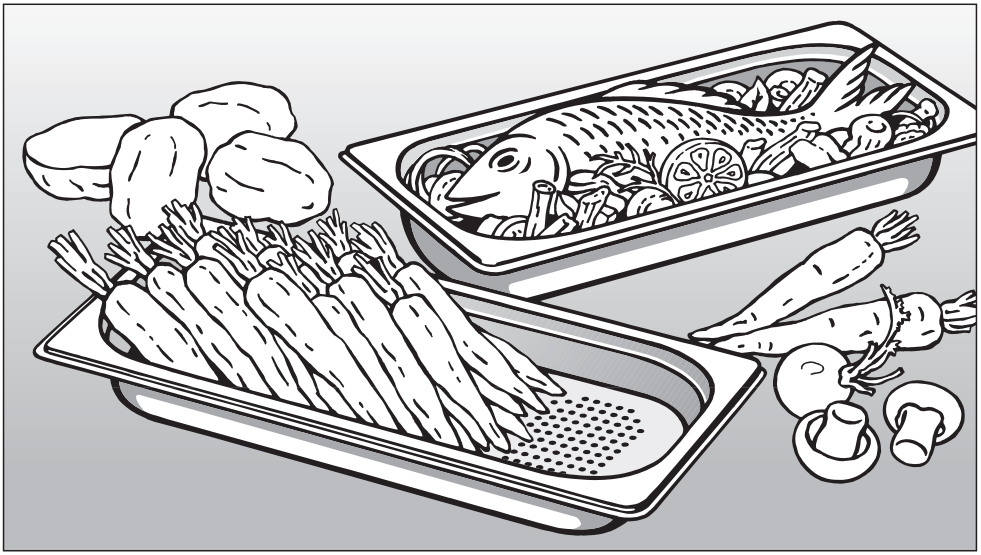
Miele

Operating instructions



Built-in steam oven
DG 163
DG 163-1
DG 163-2

It is **essential** to read these operating instructions before installing or using the appliance, to avoid the risk of accident or damage to the appliance.

GB IRL HK ZA SG

M.-Nr. 05 075 681

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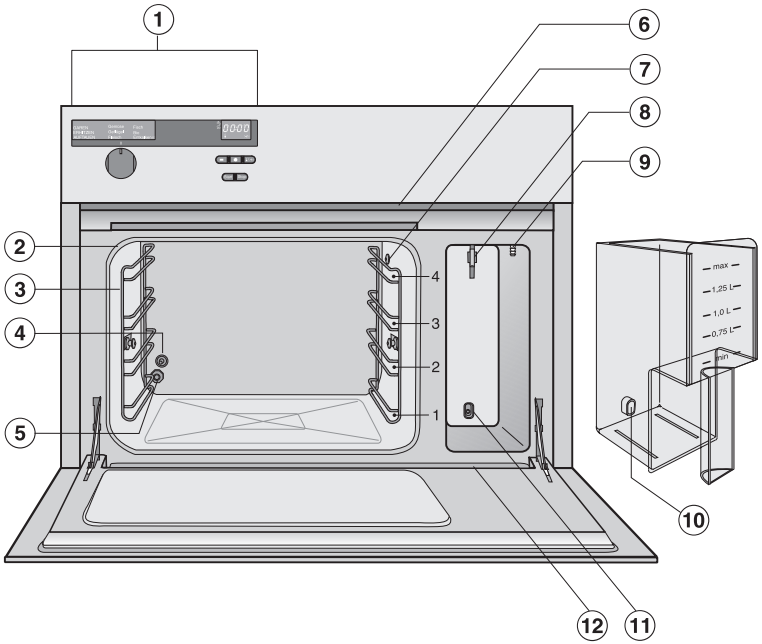
Description of the appliance

Illustration of the appliance



① Control panel

② Rubber door seal

③ Side runners with 4 levels

④ Temperature sensor

⑤ Outlet for air in the oven interior

⑥ Ventilation outlet

⑦ Steam inlet

⑧ Water container contact

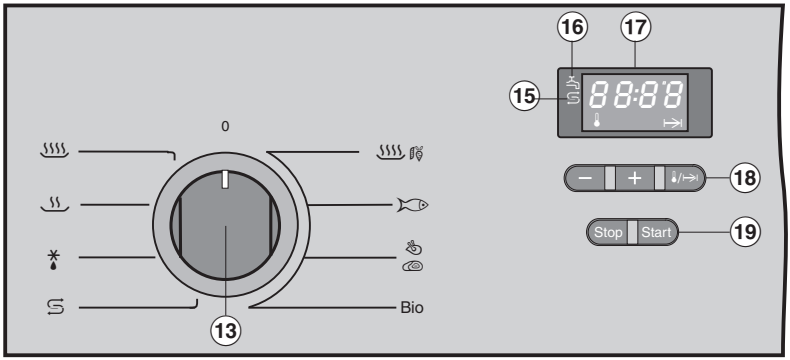
⑨ Water return feed

⑩ Water container connection valve

⑪ Valve for connecting the water container to the appliance

⑫ Drip channel

Control panel



⑬ Function selector switch

Displays for:

⑮ Descale

⑯ Insufficient water

⑰ Temperature and
Temperature symbol
Time and Time symbol

Buttons with light bars for:

⑱ **-** Decrease
+ Increase
/ Temperature/Cooking time

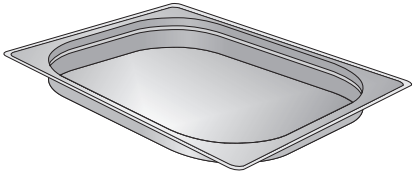
⑲ Stop and Start

Accessories

Your appliance will be supplied with some of the following accessories. All the accessories can be ordered at extra cost. Please quote the M.-Nr. reference when ordering.

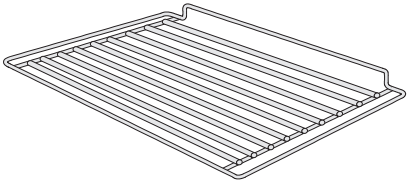
Drip tray (2 l)

For catching excess liquids
Gastronorm container GN $^1/_2$
M.- Nr. 8 101 330



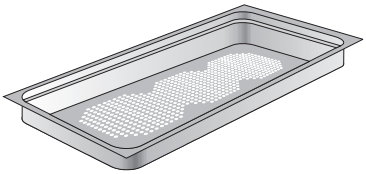
Rack

To place cooking containers on
M.-Nr. 8 095 919



2 cooking containers, perforated (1.5 l)

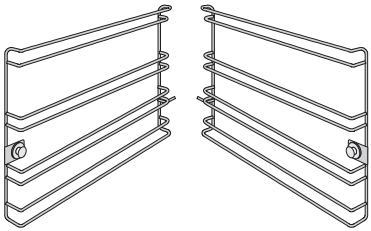
For steaming
Gastronorm container GN $^1/_3$
M.-Nr. 5 001 370



Side runners

left
M.-Nr.
8 408 211

right
M.-Nr.
8 408 201

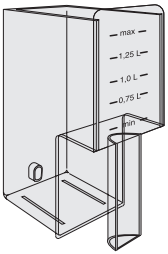


Cookery book

M.-Nr. 8 200 760 (German)
M.-Nr. 5 140 600 (English)

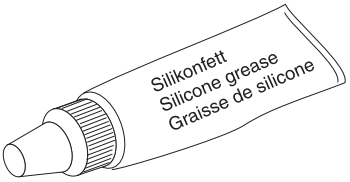
Water container

M.-Nr. 8 408 310

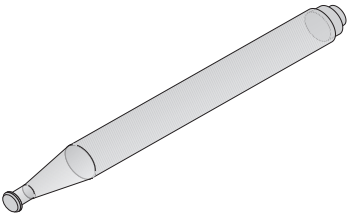


Silicone grease

For lubricating the O-Rings on the connecting valve of the water container. See "O-Ring" section of "Cleaning and care" for more details
M.-Nr. 5 132 001

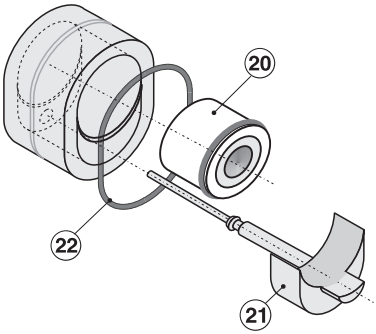


Tool[1)]



For removing and inserting the valve insert; this is not supplied as standard.
M.-Nr. 8 390 580

Connecting valve



with

Valve insert ⑳, white [1)]
(identical to the valve insert in the appliance)
M.-Nr. 8 200 810

Rubber pad ㉑, grey [1)]
M.-Nr. 8 200 830

O-Ring ㉒, black [1)]
M.-Nr. 8 200 820

1) Can be ordered individually or together as a repair kit.
Order using M.-Nr. 8 411 500

Description of the appliance

The following stainless steel cooking containers for steaming can be ordered as special accessories:

Container	Capacity in litres	Height in cm	Order using M.-Nr.	Gastronorm size
DGGL 1 perforated	1.5	4	5 001 370*	GN $^1/_3$
DGG 2 solid	2.5	6.5	5 001 390	GN $^1/_3$
DGG 3 solid	4	6.5	5 001 400	GN $^1/_2$
DGGL 4 perforated	4	6.5	5 379 570	GN $^1/_2$

* Supplied as standard

Installation and connection

The appliance may be connected via a plug and fused socket. However, if the appliance is to be connected to an isolator switch this must be done by a suitably qualified and competent person in accordance with local and national safety regulations. The manufacturer cannot be held liable for the consequences of incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations.
It is imperative that this basic safety requirement is tested and where there is any doubt, the electrical system of the house should be tested by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Do not connect the appliance to the mains electrical supply by an extension lead. Extension leads do not guarantee the required safety of the appliance.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Do not install the appliance too high. It should be at a suitable height for all users to be able to safely access all cooking levels and containers. Otherwise any spillages could cause burns or scalding.

Correct usage

Before using the appliance for the first time, read the operating instructions carefully. They contain important notes on the safety, the operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

For safety reasons this appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

This appliance is intended exclusively for domestic use. It should not be used for commercial purposes.

Only use the appliance to prepare food in the home. Any other usage is at the owner's own risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Wipe out the oven interior with an absorbent cloth after each use. Remember to wipe down the ventilation outlet and the drip channel.

Leave the door open until the moisture in the oven interior has dissipated.

Protection from damage

Do not heat up unopened tins of food in the oven as pressure will build up in the tin and it will explode damaging the oven interior. There is also a danger of personal injury and scalding.

Do not leave cooked foods standing for an unnecessary length of time in the oven. This is to prevent condensation building up which could cause corrosion to the appliance.

When descaling the oven only use descaling agents with a citric acid base. Do not use vinegar or agents containing vinegar as this is corrosive and would damage the appliance. Follow the manufacturer's safety instructions on the packaging.

Although this is a "steam oven", under no circumstances should a "steam cleaning appliance" be used to clean it. The steam from the cleaning appliance could penetrate to live components and cause lasting damage to components and the surface for which the manufacturer can accept no responsibility.

Do not lean or sit on the open door of the appliance, or place heavy items on it and prevent children from doing so. The door can support a maximum weight of 8 kg.

Protection from burning and injury

When in use, the appliance, particularly the inner side of the door as well as the outer side of the appliance in the region of the ventilation outlet, becomes very hot and remains so for a while after the oven has been switched off. Keep children away.

Wear oven gloves when working with a hot appliance.

When handling cooking containers take care not to let the contents spill over. Ensure that you do not come into contact with hot steam. There is a danger of scalding.

With a damaged appliance

In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. Contact the Service department.
The appliance is only completely isolated from the electricity supply when:
- it is switched off at the wall socket and the plug removed (pull on the plug, not the cable), or the mains fuse is withdrawn, or the screw-out fuse is removed in countries where this is applicable.
Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

Repairs may only be carried out by a suitably qualified and competent person to ensure safety. Repairs by unauthorised personnel could be dangerous. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. On no account open the outer casing of the appliance.

While the appliance is under guarantee repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

General notes

When using an electric socket near the steam oven, care should be taken that the cable of the electrical appliance does not come into contact with the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

The door hinges of the appliance could present a hazard. Ensure that children are kept at a safe distance.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.

Do not use plastic containers. They may melt at high temperatures. The oven could then be damaged.

When descaling using a proprietary descaling agent make sure that you follow the manufacturer's instructions on the packaging.

Keep children away from the appliance at all times.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Before discarding an old appliance, disconnect it from the electricity supply and remove all electrical connecting cables. This should be done by a competent person. Ensure that the appliance presents no danger to children while being stored for disposal.

Disposal of packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes.

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Ensure that the appliance presents no danger to children while being stored for disposal.

Do not be worried if your appliance makes some unusual noises. They occur when the steam generating unit is being filled or emptied out and when pumping is taking place.

When the appliance is switched on the fan which extracts steam from the oven can also be heard. The fan will continue running for a while after the oven has been switched off.

Please stick the data plate supplied with the appliance documentation into the space provided at the end of this operating instruction booklet.

Keep these instructions in safe place for reference, and pass them on to any future user.

Setting the water hardness level

The steam oven is set at the factory to water hardness setting IV (4) .

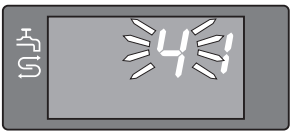
If your water is harder or softer than this you can adjust the setting, if this has not already been done by the Service Department.

Please ensure that the function selector is at "0".

Procedure:

- Press and hold the **-** button.
- Turn the function selector either clockwise or anti-clockwise to DESCALE.

4 1 will appear in the display.



The 1 indicates the type of operation. The flashing 4 shows the pre-set water hardness setting.

- Select water hardness setting III (3), II (2) or I (1) as required by pressing **-** or **+** .

The water hardness setting you have selected will be stored in memory as soon as the function selector is turned to another position.

You can use the test strip supplied to check the water hardness level or your local water supplier will advise you on the water hardness of your area.

The water hardness is shown as settings I to IV equivalent to the German scale 1 to>21 °dH (0.2 - 3.8 mmol/l).

Setting	Display	°dH	mmol/l
I	1	1 - 7 °	0.2 - 1.3
II	2	8 - 14 °	1.4 - 2.5
III	3	15 - 21 °	2.7 - 3.8
IV	4	>21 °	>3.8

Cleaning and heating up for the first time

For the appliance to be fully functional, it is necessary before using it for the first time to run the DESCALE operation ⇆, without adding descaling agent.

This process sets the appliance for the boiling temperature of water, which will vary depending on the altitude in your area.

If this is not done too much steam will be released from the appliance during use.

Procedure:

- Fill the water container with 1.0 l water, place it in the appliance and close the door.
- Select DESCALE ⇆ with the function selector.

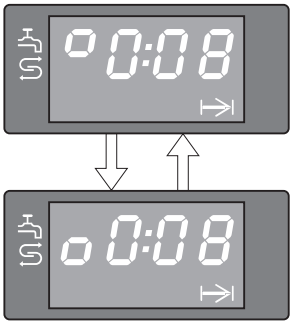
The following will be displayed:

- Press **Start.**

The time will count down from the starting point of 33 minutes as shown in the display.

Do not adjust the function selector during this period as otherwise the descaling programme will have to be started from the beginning again.

An audible tone will sound when there are 8 minutes remaining and the following will alternate in the display:



- Empty out the water container, re-fill it with 1.0 l of fresh water, place it in the steam oven and close the door.
- Press **Start**.

The above procedure must be repeated twice more when the audible tone sounds.
Do not be alarmed at the amount of steam emitted.

When the time has counted down you will see the following display:

- Turn the function selector to "0".
- Wait until the appliance has pumped the residual water back into the water container and then open the door.

Take care. Hot steam will escape when the door is opened.

- Remove, empty and thoroughly dry out the water container.
- Wipe out the oven interior with an absorbent cloth. Remember to wipe down the ventilation outlet and the drip channel.
- Leave the door open until the moisture in the oven interior has dissipated.

See the section on Descaling for further information.

Before each use

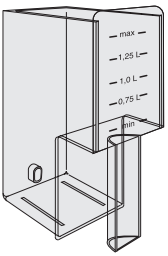
■ Fill the water container.

Only use **mains tap water**. Never use distilled or mineral water.

The water level must be between the 1.0 l and 1.25 l markings.

On no account exceed the "max" (maximum) level marker.

1.0 l water is enough for a cooking time of approximately 20 minutes, 1.25 l for a cooking time of approximately 60 minutes when cooking about 4 servings of food.



■ Push the water container into the appliance until it connects.

Procedure in brief:

To use the appliance the following steps need to be carried out:

❶ Select the function

❷ Alter the recommended temperature if necessary

❸ Set the cooking time

❹ Press **Start**

The appearance of a light bar between the buttons prompts you to set the next appropriate step.

The set-up steps are described in more detail below.

Select the function

Procedure:

■ Turn the function selector to the required function, e.g. COOK - Veg. . The recommended temperature, e.g. 100 °C will appear in the display for a short time.

If you are happy with the temperature recommended proceed to "Setting the cooking time". Otherwise follow the instructions in "Altering the recommended temperature".

Function chart

Symbol	Function	Recommended temperature in °C	Temperature range which can be set	Suggested use
	COOK Universal	100	80-100	For food which can be cooked at a high temperature, for bringing to the boil
	COOK Veg	100	90-100	For all types of vegetables
	COOK Poultry / Meat	100	90-100	For all types of meat and poultry which are suitable for steaming.
	COOK Fish	75	70-95	For all types of fish
Bio	COOK Bio	75	70-80	For food which needs very gentle cooking
	DEFROST	55	50-60	For defrosting meat, fish, fruit, etc.
	REHEAT	95	80-100	For warming up food which has been cooked previously
	DESCALE	-	-	For descaling

Altering the recommended temperature

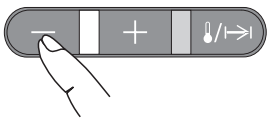
As long as the recommended temperature for a function is showing in the display it can be altered in 5 °C steps within the range available for that function. See Function chart for details.

You can alter the recommended temperature at any time, i.e. at the start as well as during a function.

If the display is showing the cooking time or the current temperature of the oven interior you can switch back to viewing the recommended temperature by pressing the /⇥ button once.

Procedure:

- While the recommended temperature is showing in the display, use the **+** or **-** to raise or lower the temperature.



If you wish to change the recommended temperature permanently follow the instructions in the next section, otherwise proceed to "Setting the cooking time".

Altering the recommended temperature permanently

Each function is allocated a specific recommended temperature.

It is, however, possible to permanently alter these pre-set temperatures, but only within the range of temperatures available for that particular function (see the chart below).

Please ensure that the function selector is at "0".

Function	Function number	Recommended temperature set ex-works in °C	Temperature range available in °C
	2	100	80-100
	3	95	80-100
	4	55	50-60
	5	100	90-100
	6	75	70-95
	7	100	90-100
Bio	8	75	70-80

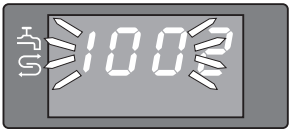
Procedure:

- Press and hold the **-** button.
- Select DESCALE with the function selector.

4 1 will appear in the display.

- Press the /⇥ button.

1002 will appear in the display.



The flashing figures in the first three positions show the temperature, 100 °C in the above example. The figure in the fourth position, the number 2 in the example, shows the number of the corresponding function (see the chart).

- To alter the recommended temperature for this function press **-** or **+**, e.g. to set 80 °C for COOK Universal .
- Press the /⇥, button to move to the next function, e.g. No. 3 in the chart and alter its temperature as described above.

- When you have finished making alterations to recommended temperatures turn the function selector to the "0" position.

The altered recommended temperature is now stored in memory.

The next time you select that function, the altered recommended temperature, e.g. 80 °C for COOK Universal will appear in the display.

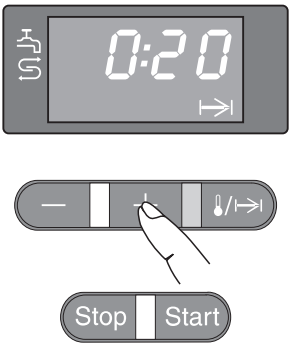
Setting the cooking time

After the recommended temperature, three zeros and the symbol for cooking time ⇥ will appear in the display.

The light bar between the **-** and **+** comes on.

Procedure:

- Use **+** or **-** to enter the desired cooking time, e.g. 20 minutes.



A time of between 1 minute (0:01) and 4 hours 59 minutes (4:59) can be set.

The light bar between the **Stop** and **Start** buttons will appear as soon as a cooking time has been set.

The cooking time can be altered at any time as long as it is showing in the display, i.e. before the beginning of cooking as well as during a function. If the display has already changed, you can switch back to view the cooking time you wish to alter by pressing the ⇥ button twice.

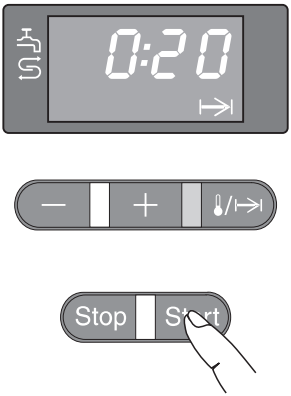
The charts later in these operating instructions and the cookery book give suggested cooking times for various types of food.

To achieve good results using the times quoted, please do not cook quantities of food for more than 6-8 servings. Make sure that you use the correct sized container. See container chart in "Description of the appliance".

Starting a function

Procedure:

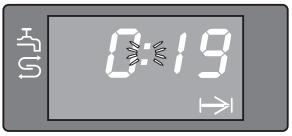
■ Press **Start**.



The two light bars will go out and the display will change to show the current temperature of the oven interior, e.g. 20 °C and the temperature symbol.

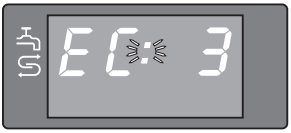
After the steam oven has begun to operate you will hear a pumping noise as water is pumped from the water container into the steam generating unit. The appliance will then heat up. During this heating up time the rise in temperature in the oven interior shows in the display.

As soon as the set temperature has been reached, the display will change to show the cooking time set and the time will begin to count down. This is indicated by the colon flashing between the figures.



Please note that the total time, i.e. the time between the beginning and end of a function, is made up of the heating up time and the set cooking time added together. The heating up time and therefore also the total time will depend on the quantity of food to be cooked. The larger the quantity, the longer the heating up time.

Please also note that if the cooking temperature selected is 85 °C or higher and the cooking time is longer than 30 minutes, then the steam generating unit will switch off 3 minutes before the end of cooking time to make use of residual energy. This is indicated by the letters *EC* in the display.



Interrupting a function

You can interrupt a function which is in operation at any time.

Procedure:

■ Press **Stop**.

The colon in the display stops flashing. The light bar between **Stop** and **Start** comes on.

The heating is switched off and the cooking time remaining is stored in memory.

You can now open the door, for example, to stir something.

Take care. Hot steam will escape when you open the door. Make sure that the contents do not spill over when taking containers out of the steam oven. Danger of burning or scalding!

To continue:

■ Close the door.

■ Press **Start**.

If you have only interrupted the function briefly, you will see the cooking time remaining continue to count down in the display after the door has been closed.

If the function has been interrupted for a longer period, the appliance will have cooled down and will need to heat up again. In this case, the display will show the current oven temperature rising until it reaches the set temperature. Only when the set temperature has been reached, does the display switch to show the cooking time remaining.

Altering a function

If you wish to select a different function whilst the oven is in operation, turn the selector to the new function and then enter time and temperature as previously described.

At the end of cooking time

At the end of the set cooking time an audible tone sounds 5 times and 4 zeros appear in the display.

A tone will sound once a minute to remind you to take the food out of the oven.

You can now either continue cooking or you can switch the appliance off.

To continue cooking:

- Open the door, but do not turn the function selector to "0" .

The audible tone will stop once the door is opened.

Take care. Hot steam will escape when you open the door. Make sure that the contents do not spill over when taking containers out of the steam oven. Danger of burning or scalding!

- Before each cooking process wipe out the oven interior with an absorbent cloth. Remember to wipe down the ventilation outlet and the drip channel.
- Then either select a new cooking time and press **Start** or select a new function, temperature and cooking time as described in the previous section and then press **Start**.

To switch off:

- Turn the function selector to "0".

The audible tone and all displays disappear.

- Wait until all remaining residual water is pumped from the steam generating unit back into the water container before opening the door.

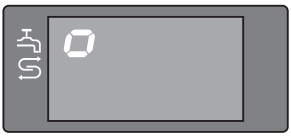
After use

- Remove and empty out the water container and then dry it.
- Wipe the oven interior with a cloth and also wipe the ventilation outlet and drip tray.
- Leave the door open if the oven interior is still damp.

Insufficient water / water container not in place

After a function has been started:

If the water container is not located correctly in place or there is not enough water in the water container, or if it is empty, the display will show a small ▭ next to the symbol for insufficient water and a continual audible tone will sound.



Procedure:

- Open the door.
- Check the water level and add more water if required.
- Push the water container fully into position and close the door.
- Press **Start**.

The function will now continue as normal.

After switching off (with the function selector at "0") if there is still residual water in the steam generating unit and the water container is not in place in the appliance, a continual tone will sound and **F1** will appear in the display.

Procedure:

- Place the water container in the appliance and close the door.
- Press **Start**.

Now the remaining residual water can be pumped back out of the steam generating unit into the water container.

Protection from overheating

The appliance has a safety feature which prevents it overheating. If the temperature in the steam generating unit becomes too high the appliance switches off automatically.

It is evident that the appliance has switched off if:

– during operation the display changes and only shows the temperature going down.

– after starting a new function the oven temperature displayed fails to rise even after a period of time has elapsed.

Procedure:

- Turn the function selector to "0" and wait until the appliance has cooled down.
- Begin again.

If the appliance still does not heat up then please contact the Customer Service department so that they can resolve the problem. (See back page for the address).

Safety lock

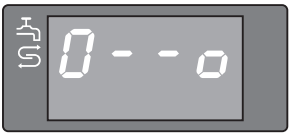
Keep children away from the steam oven for their own safety.

The appliance is equipped with a safety lock to prevent it being switched on by accident.

To activate the safety lock:

- Select "DESCALE" ⇆.
- Press the **-** button for at least 5 seconds.

The symbol ⚷ for the safety lock will appear in the display.



- Turn the function selector back to "0".

The appliance cannot be used any more until the safety lock is de-activated.

To deactivate the safety lock:

- Select any function.
- Press the **-** button for at least 5 seconds. The ⚷ symbol goes out.

Suitable containers

Some stainless steel cooking containers are supplied with the appliance. Other containers, are available in a variety of sizes, both perforated and solid, as optional accessories. When choosing the most suitable container for the particular food you are cooking, please note:

– Use perforated cooking containers whenever possible, e.g. for cooking vegetables. The steam can reach the food from all sides and the food is cooked evenly.

– If using a perforated container to cook fish in its skin, grease the container beforehand.

– Place the drip tray supplied on the lowest runner level to collect any condensed water. Always use the drip tray underneath a perforated cooking container.

– With large items of food, such as whole potatoes, the steam can work effectively because there are spaces between the individual pieces into which the steam can penetrate. This way a large quantity will take the same time to cook as a smaller amount and large, deep containers can be used. Where possible space the food out to allow the steam more room.

– More compact dishes such as casseroles or bakes, or food such as peas or asparagus spears, which have little or no space between them will take longer to cook because the steam has less space to work in. The fuller the container the longer it will take to cook. It is best to use 2 or 3 flatter containers rather than one deep one for this type of food and then only fill them between 3 and 5 cm deep. Cooking times quoted are calculated on this principle. Deeper dishes will take longer to cook.

– To ensure even results when cooking with more than one container do not use more than one gastronorm size GN $^1/_2$ container.

– The steam oven is designed to cook quantities of up to 6-8 portions. Be careful not to exceed the amounts quoted.

You will find various tips on how to use the steam oven in the following sections or in the cook book.

You can also use your own containers and dishes. However, please note the following:

– The container must be heat resistant to 100° C. Heat resistant glass or ceramic glass, porcelain (chinaware), stainless steel and enamel dishes are all suitable.

– Food will take considerably longer to cook than the time quoted if the dish has thick sides.

– Place the container on the rack supplied.

– Ensure that there is a gap of at least 3 cm between the upper rim of the container and the top of the oven interior to allow sufficient steam into the container.

Cooking charts

Food	Function	Temperature in °C	Time in minutes
Vegetables			
Artichokes		100	25-40
Asparagus	I	100	7-9
Broccoli, florets	I	100	7-8
Broccoli, whole	I	100	10-18
Brussels sprouts	I	100	8-15
Carrots, diced	I	100	3-6
Carrots, sliced	I	100	3-6
Carrots, whole	I	100	8-15
Cauliflower, florets	I	100	3-4
Cauliflower, whole	I	100	15-20
Celery, sliced	I	100	8-10
Green beans	I	100	3-4
Green cabbage, shredded	I	100	4-10
Italian tomatoes	Bio	75	2-5
Kohlrabi, diced		100	8-10
Leeks, sliced	I	100	4-6
Leeks, whole	I	100	6-10
Peas	I	100	4-8
Potatoes, peeled	I	100	10-15
Potatoes, unpeeled	I	100	15-20
Red cabbage, chopped	I	100	10-15
Savoy cabbage, chopped	I	100	10-15
Spinach	I	100	6-8
Stuffed peppers	I	90*	40-50
White cabbage, chopped	▼	100	15-25

* This temperature differs from the recommended temperature.
Note: Data and times given in this chart are for guidance only. Values have been obtained from an oven designed for the German market.

Food	Function	Temperature in °C	Time in minutes
Meat and sausage			
Beef stew		100	80-100
Chicken breast	I	100	10-20
Chicken thighs		100	18-22
Cutlets in gravy	I	100	15-20
Gammon steaks	I	100	6-12
German sausage	I	95*	3-5
Rib of pork	▼	100	50-70
Fish and seafood			
Cod, fillet		75	4-8
Sole, fillet	I	75	4-6
Salmon, fillet	I	75	8-12
Mussels	I	95*	10-12
Trout, whole	I	75	10-18
Cod steaks	I	75	6-10
Mackerel, whole	▼	75	10-15
Bakes			
Macaroni bake		100	50-60
Cheesy rice bake	I	100	25-35
Quark and apple bake	▼	100	30-40
Pate			
Chicken pate	Bio	75	40-60
Fish pate	▼	75	60-80

Cook fish at 75 °C only on one level
* This temperature differs from the recommended temperature.
Note: Data and times given in this chart are for guidance only. Values have been obtained from an oven designed for the German market.

Food	Function	Temperature in °C	Time in minutes
Pasta, Rice and grains			
Rice		100	20-25
Noodles	I	100	15-20
Soaking grains	▼	90*	20-40
Pulses			
Beans, pre-soaked		100	30-40
Peas, pre-soaked	I	100	15-20
Lentils, not pre-soaked	▼	100	25-35
Side dishes			
Potato dumplings, small	Bio	75	12-18
Potato dumplings, large	I	75	20-40
Bread dumplings	▼	75	20-22
Eggs			
Boiled		100	4-10
Royale / garnish	▼	100	12-15
Fruit			
Apples		100	3-6
Apple slices	I	100	2-5
Pear halves	I	100	3-5
Peaches	I	100	2-4
Dried fruit	▼	100	5-7
Desserts			
Creamy desserts, in portions		90*	30-40
Soufflé, in portions	I	90*	15-20
Steam puddings	▼	90*	12-15

* This temperature differs from the recommended temperature.
Note: Data and times given in this chart are for guidance only. Values have been obtained from an oven designed for the German market.

Advantages of cooking with steam

– Steam prevents food from drying out so it remains moist and juices are not lost. This applies to a wide variety of food, including dumplings, steam puddings, fish and meat dishes, as well as vegetables.

– Food does not brown or get crisp from over-cooking and cheese melts perfectly.

Tips on steaming

– When cooking frozen food, e.g. vegetables, ensure that any large clumps frozen together are broken up first so that they cook evenly. The cooking time is approximately the same as for fresh vegetables.

– Cooking with steam retains the true taste of the food better than conventional cooking. Therefore, food should not be seasoned until after it has been cooked.

– Cooking liquids do not boil away. They are either absorbed by the food, as with rice and pasta, or they remain in the dish to form a sauce, as with casseroles. The sauce can then be thickened or added to after cooking.

– You can select any runner level. You can also cook on several levels at the same time. This will not alter the cooking time.

– Fish should be cooked at 75 °C to maintain its texture and natural colour.
At this temperature you should cook on only one level.

  Fish can be cooked on more than one level at 90 °C. Please note that at this temperature the cooking time will be reduced by several minutes.

– To avoid any transfer of tastes caused by moisture dripping down from above, solid containers should be placed above any perforated containers. (See the section on cooking whole meals).

Your steamer is very effective at reheating dishes which have been prepared previously.

Procedure:

- Place the food on a flat plate and cover it with a deeper plate or some heat-resistant foil.
- Select the REHEAT function.
- Select a cooking time of between 5-8 minutes, depending on the type of food.
- Press **Start**.

Defrosting

Food to be defrosted	Function	Weight in g or Height in cm	Temperature in °C	Defrost time in Minutes	Standing-time in Minutes
Meat					
Roasting joints	⁂	per cm height	60	8-10	15-20
Minced meat	I	250 g	50	15-20	10-15
Minced meat	I	500 g	50	20-30	10-15
Minced meat	I	1000 g	50	30-40	10-15
Stew	I	250 g	60	20-25	10-15
Stew	I	500 g	60	30-40	10-15
Stew	I	1000 g	60	50-60	10-15
Liver	I	250 g	60	20-25	10-15
Liver	I	500 g	60	25-35	10-15
Liver	I	1000 g	60	30-40	10-15
Rabbit	I	500 g	50	30-40	10-15
Venison	I	1000 g	50	40-50	10-15
Cutlets, sausages	I	800 g	60	25-35	15-20
Poultry					
Chicken	I	1000 g	60	40-50	15-20
Chicken drumsticks	I	150 g	60	20-25	15
Turkey	I	2000 g	60	80-90	15-20
Turkey drumsticks	I	500 g	60	40-45	10-15
Turkey drumsticks	I	1000 g	60	45-55	10-15
Duck	I	1000 g	60	40-50	10-15
Goose	I	2000 g	60	80-90	10-15
Fish					
Fillet	I	300 g	60	10-15	5-10
Trout	I	300 g	60	15-20	5-10
Whole fish	I	1000 g	60	30-40	10-15
Vegetables					
Frozen in a block, e.g. spinach, green cabbage	I I I	300 g	60	20-25	10-15
Fruit					
Berries	▼	300 g	60	6-10	10-12

Note: Data and times given in the chart are for guidance only. Values have been obtained from an oven designed for the German market.

Deep frozen food can be defrosted in the steam oven in considerably shorter times than when defrosting at room temperature. Do not use the steam oven to defrost baked items such as pastry or cakes.

Procedure:

- Select the DEFROST function.
- If necessary alter the temperature (see chart).
- Select the defrost time (see chart).
- Press **Start**.

Tips on defrosting

– The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

– Use the rack with the drip tray underneath it to defrost food which will drip. This way the frozen food will not be lying in defrosted liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the tray, the sink and your hands. Danger of salmonella!

– Food which will not drip can be placed on the rack or in a dish once the wrapping has been removed.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently defrosted to take herbs and seasoning.
Fish which is to be given a coating of breadcrumbs should be fully defrosted so that the coating sticks to the flesh.

– Turn, stir or separate food about half-way through the defrosting time.

– Allow food to stand at room temperature at the end of the defrosting time. This standing time (see chart) is necessary to ensure that the food is fully defrosted right through to the core.

– Do not refreeze food once it has thawed.

– Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.
Important
When bottling in the steam oven a maximum temperature of 98°C must not be exceeded.

For detailed information on bottling it is important to read the instructions given in the cookery book supplied with this oven.

For bottling select the COOK Universal function.

Function COOK Universal		
Produce	**Temperature in °C**	**Total time in minutes**
Berries		
Strawberries	80	45
Red / Blackcurrants	80	50
Gooseberries	80	55
Blackberries	80	55
Fruit with stones		
Apricots	85	55
Cherries	85	55
Plums	85	55
Greengages	85	55
Mirabelle plums	85	55
Fruit with pips		
Apples	90	50
Pears	90	65
Quinces	90	55
Vegetables		
Beans	90	120
Peas	90	120
Carrots	90	90

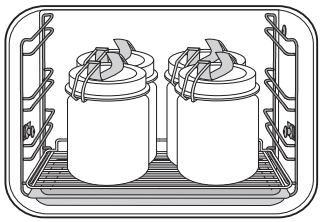
The specified bottling time consists of 2 phases: a fixed time of 30 minutes for one-litre jars (basic for all foods) plus the actual cooking time which varies according to the food being bottled. The fixed time of 30 minutes will alter if different sized jars are used.

Procedure:

- Insert the drip tray at level 1 and place the rack above it.
- Put the prepared jars (all the same size) on the rack, ensuring that they do not touch one another.

This allows the hot steam to surround the jars on all sides.

We recommend that you place two jars behind and two in front (see illustration).



- Select COOK Universal and lower the recommended temperature to 80-90 °C (see chart).
- Set the total time (see chart).
- Press **Start**.
- To make use of residual heat, wait 30 minutes after the oven has switched off before removing the jars from the oven.
- Cover the jars with a cloth and allow to cool for approx. 24 hours.

Preparing a whole meal

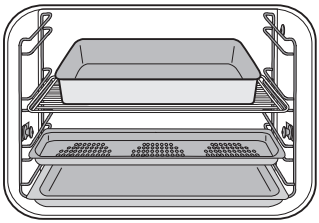
Menu suggestions	Function	Time in minutes
1. Gammon and sauerkraut, Boiled potatoes	 I	23-35 10-15
2. Green cabbage with smoked bacon, Boiled potatoes	I I	29-37 10-15
3. Stuffed peppers, Boiled potatoes	I I	40-60 10-15
4. Beef ragout, Boiled potatoes	I I	100-140 10-15
5. Stuffed cauliflower, Potatoes boiled in their skins	I I	40-50 20-40
6. Macaroni bake, Stewed apple with raisins	I I	75-85 3-5
7. Red mullet in wine & veg. sauce, Boiled potatoes	I I	15-20 10-15
8. Fillets of plaice in dill sauce, Rice	I ▼	10-14 20-25
9. Stuffed sole in a creamy sauce, Rice with peas	 I	10-12 20-25
10. Blue trout, Parsley potatoes	I I	12-18 10-15
11. Fish with oriental vegetables, Rice	I ▼	35-45 20-25

It is very economical and practical to cook a whole meal at the same time in the steam oven.

A few examples are given in the above chart. Consult the cookery book for more information.

Procedure:

- Place cooking containers on different levels or place them side by side or one on top of the other on the rack.
- Insert the drip tray at the lowest level.



In general, the cooking times will vary according to the type of food. This means that you will need to open the steam oven at different times to add a particular dish. Calculate cooking times as follows:

Stuffed peppers	40 minutes
with	
Boiled potatoes	10 minutes

(see menu suggestion 3 in the chart).

- First place the dish with the longest cooking time, e.g. the stuffed peppers, in the oven.
- To calculate the cooking time subtract the shorter cooking time from the longer time, i.e. 40 minutes - 10 minutes = 30 minutes in the example given above.
- Set this time and press **Start**.

The cooking process stops automatically after 30 minutes.

- When this happens the second dish, e.g. the potatoes in this example, should be placed in the oven.
- Set the cooking time for the second dish, e.g. 10 minutes.
- Press **Start** again.

At the end of cooking time an audible tone will sound and you can then remove both dishes at the same time.

Blanching with steam

You can use your steam oven to blanch vegetables to prepare them for freezing.

Blanching (short heat treatment) is usually necessary so that the enzymes which are contained in the vegetables are made inactive. Active enzymes cause changes in colour and also break down substances, for example vitamin C.

As a rule, fruit can be frozen raw.
Only a few varieties which go brown easily (apples, pears) should be blanched first.

Procedure:

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place the container on the rack in the oven and insert the drip tray at the lowest runner level.
- Blanch using COOK Universal at a temperature of 90 °C.
- Set a time of 1-2 minutes.
- Press **Start**.
- Once blanched, plunge the vegetables into cold water to cool them down quickly. You can then freeze them when they have dried off thoroughly.

Disinfecting baby bottles

The steam oven can be used to disinfect baby bottles and other containers. Check beforehand that all parts, teats etc., are declared by the manufacturer to be heat resistant to 100 °C.

Procedure:

- Place the drip tray on the first runner level and place the rack above it.
- Dismantle, clean and thoroughly rinse the bottles and space the individual parts out on the rack, ensuring that they do not touch one another. This allows the hot steam to reach them from all sides.
- Select COOK Universal . The recommended temperature of 100 °C is suitable for disinfection.
- Set a time of at least 30 minutes.
- Allow to dry naturally and use as soon as possible after disinfection. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

General notes:

Never use cleaning agents containing alkalines / soda, acids or chlorides, oven cleaning sprays or dishwasher detergent or abrasive cleaning agents, e.g. hard brushes, scouring pads or steel wool. You should also not use sponges etc. which have previously been used with abrasive cleaning agents. These would damage the surface material.

Under no circumstances use a steam cleaning appliance to clean this appliance . Pressurised steam could cause permanent damage to the surface and to components, for which the manufacturer cannot accept responsibility.

Appliance front

The appliance front and controls should be cleaned using a mild solution of hot water with a little washing up liquid, applied with a damp cloth. Wipe dry using a soft cloth.

Appliances with aluminium fronts (see dataplate) and/or with metal coloured lacquered controls:
Parts of the appliance front made from aluminium and the metal coloured lacquered controls are susceptible to damage from scratches and abrasion as well as from alkaline and acidic substances. It is therefore essential to clean these with care as described above. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the surfaces.

Stainless steel fronts:
Use a non-abrasive proprietary cleaning and conditioning agent for stainless steel surfaces. Apply with an even pressure following the direction of the "grain".

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome.

Drip tray, rack and cooking containers

The drip tray, rack and cooking containers should be washed and dried each time they are used.

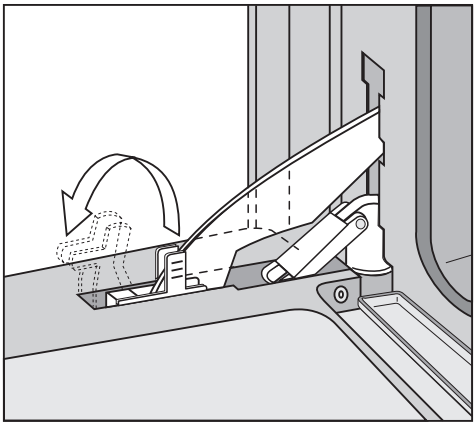
They are all dishwasher safe.

Removable door and drip plate

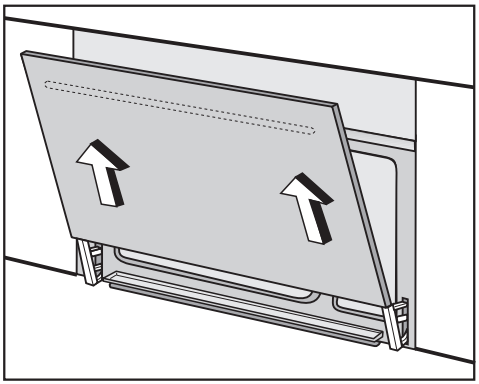
Removing the door will make it easier to reach into the oven interior and will also enable you to remove the drip plate ㉓.

Procedure:

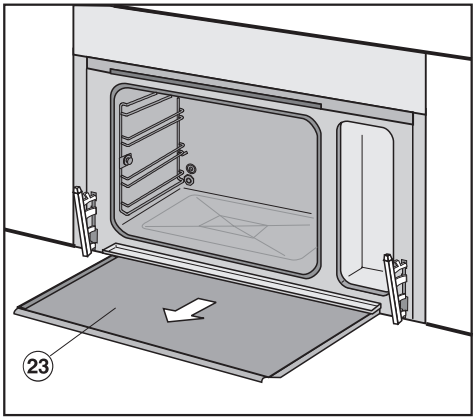
- Open the door fully.
- Flip up the clamps in front of the door hinges.



- Slowly close the door until the raised clamps are touching the frame of the oven interior.
- Holding the door with both hands, lift the door up and off the hinges.



- If necessary the drip plate ㉓ can be removed for cleaning. After cleaning dry it and then put it back into the oven again.



To re-fit the door reverse the above procedure.

- Place the door on the hinges.
- Open the door fully
- Then push the clamps back down.
- Close the door.

Oven interior

The oven interior including the door seal and the steam oven door should be cleaned after each use. Allow the appliance to cool down before cleaning.

Most cooking residues can be removed easily with a cloth and a mild solution of hot water and washing up liquid.

In areas where the water is very hard, a white deposit can build up on interior walls. This can be removed with a little vinegar on a damp cloth. N.B. Do not use vinegar in the descaling programme!

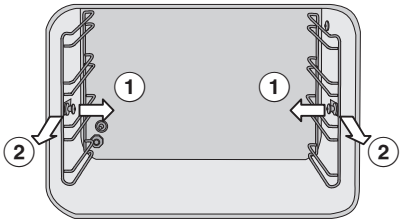
Using a soft cloth and clean water wipe the oven interior out and then rub dry.

Runners

It is helpful to remove the side runners before cleaning the oven interior.

Procedure:

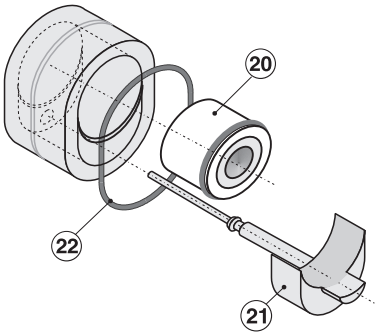
- Pull on the fixing knob to release it. The runners can then be removed easily. Remove them by pulling them first of all towards the centre of the oven ①, and then towards you ② .



The runners can be cleaned with water and washing up liquid or in a dishwasher.

To re-fit the runners reverse the above procedure. Insert them into the rear of the oven and them push them in at the sides.

Connecting valve

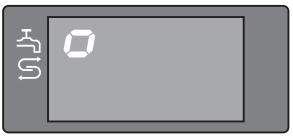


The connecting valve on the water container consists of a valve insert ⑳, a rubber pad ㉑ and an O-Ring ㉒. There is also a connecting valve on the appliance itself, this however only consists of the valve insert ⑳.

The connecting valve or parts of it may need replacing if

– an unusually large amount of water is collecting in the bottom of the appliance where the water container connects into the valve on the appliance.

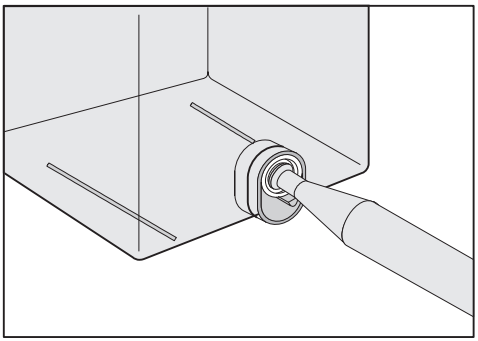
– an audible tone is sounding and the symbol for insufficient water is lit up, even though the water container is full and located correctly.



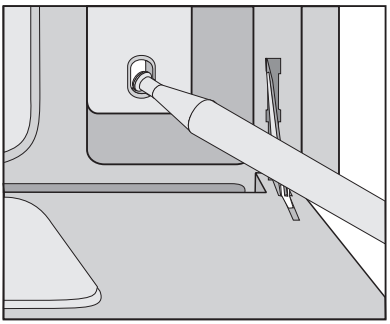
Visually check the connecting valves for obvious wear and tear. If it is not obvious which part is faulty replace the valve inserts ⑳ in the water container and in the appliance. If the fault is still not corrected then replace the O-Ring ㉒ and the rubber pad ㉑ in the water container connecting valve.

To replace the valve insert ⑳ :

■ Insert the pointed end of the special tool (see Accessories at the beginning of this book) into the valve insert and pull it out:



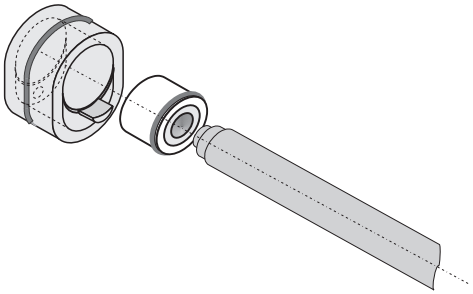
of the water container



of the appliance

- Attach a new valve insert ⑳ to the blunt end of the special tool.
- Insert this into the opening in the connecting valve.

Make sure that sealing ring on the valve insert is at the front.



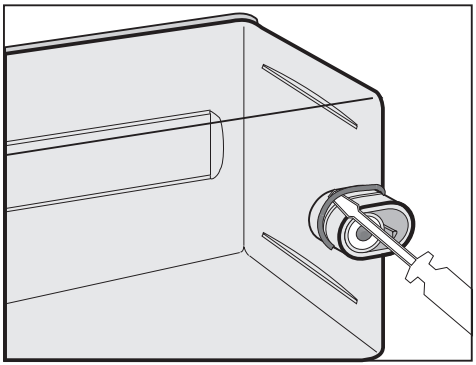
- Press the valve insert firmly into position using the blunt end of the tool.

To change the rubber pad ㉑ on the water container:

- Pull the old rubber pad out of the connecting valve.
- Dampen the new rubber pad with water.
- Push the new rubber pad into the connecting valve so that the extension piece on the rubber pad sticks out through the opening in the water container.
- Using tweezers or pointed pliers pull the extension piece through the opening so that the small thicker end sits in the inside of the water container.

To change the O-Ring ㉒ on the water container:

- Lay the water container on its side.
- Use a finger nail, knife or a small screwdriver to to get underneath the O-Ring.
- Pull the old O-Ring off.
- Push the new O-Ring onto the connecting valve. Then lubricate it with the silicone grease supplied (see "O-Ring" in "Cleaning and Care").



O-Ring

It is possible that during the course of time the water container becomes harder to put into the appliance and take out again.

If this happens the black O-Ring ㉒ should be lubricated with the silicone grease supplied (see Accessories"). Leave the new O-Ring on the connecting valve. Only use a very small amount of grease!

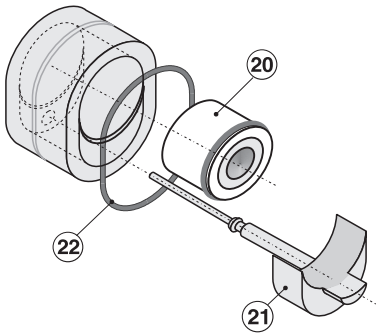
When handling silicone grease please observe the following safety measures:

– Remove any silicone grease from your skin either by wiping it off or by washing it off.

– If the grease gets into the eyes it must be rinsed out with plenty of clean water.

– If it is swallowed seek medical advice.

When lubricating the O-Ring only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fats be used as these can cause the O-Ring to deteriorate.



Descaling

The appliance will need descaling after a certain number of operating hours. The display will alert you when this needs to be done.
If, after selecting the programme ▭ 5 appears for a short time in the display, then the appliance needs to be descaled.

The display indicates that the appliance can be used a further 5 times before it locks out. If the appliance is not descaled immediately a 4 will appear in the display the next time the appliance is switched on, and so on.

If the display shows a ▭ 0 ,

the appliance is locked and an audible tone will sound.

The appliance cannot be used until descaling has been carried out.

Do not use vinegar or descaling agents containing vinegar as these will damage the appliance.

On aluminium fronted appliances (see dataplate) do not let descaling agent get onto aluminium surfaces. If this does happen it must be wiped off immediately as otherwise it will mark the surface.

Procedure:

- Using a proprietary household descaling agent with a citric acid base, dilute with water to make 1.0 litre. Follow the manufacturer's safety instructions given on the packaging.
- Place the descaling solution in the water container and push it into the appliance until it engages in position.
- Turn the function selector to DESCALE ⇆.

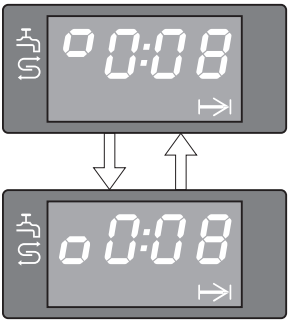
A small ▭ will appear in the display next to the symbol for descaling ⇆ and a running time of 33 minutes. At the same time the light bar between the **Stop** and **Start** buttons will come on.

- Press **Start.**

The descaling programme can only be cancelled during **the 1st minute after** pressing the Start button. A new programme cannot be selected until the descaling process has been completed.

Do not adjust the function selector during the descaling process. If it is turned before the end of the process the whole process will have to be started from the beginning again.

When 8 minutes show in the display an audible tone will sound and the following will alternate in the display:



- Empty the water container and refill it with 1.0 litre of fresh water, reposition it in the appliance and shut the door.
- Press **Start**.

This procedure must be repeated twice more when the audible tone sounds . Do not be surprised at the amount of steam that is emitted.

At the end of the process the following will appear in the display:

- Turn the programme selector to "0".
- Wait until the appliance has pumped any remaining water back into the water container before opening the door.

Take care when opening the door as hot steam will escape.

- Take the water container out of the appliance, empty it and dry it with a soft cloth.
- Wipe out the oven interior with an absorbent cloth. Remember to wipe down the ventilation outlet and the drip channel.
- Leave the door open until the moisture in the oven interior has dissipated and the interior is dry.

If there is a **power cut** during the descaling process, the time of 33 minutes will show again in the display once power has been restored and the light bars between the Stop and Start buttons will come on.

- Press **Start** again.

If the function selector is moved during a power cut, the display will remain dark after power has been restored and the light bar between the Stop and Start buttons will flash.

- Select DESCALE ⇆ again and press **Start.**

Maintenance and repairs to electrical appliances should only be carried by a suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

What to do if ...

... the fan can still be heard after the appliance has been switched off

The appliance is fitted with a fan which removes steam from the oven.
The fan will continue to run for a while after the oven has been switched off.

... the appliance does not heat up when switched on

Check whether

– the **Start** button has been pressed.

– the safety lock has been activated.

– the overheating protection mechanism has been triggered (see section "Protection from overheating").

– the mains fuse has blown.

If these are not the case then disconnect the appliance from the mains supply for about 1 minute, by

– switching it off at the socket, or

– by withdrawing the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still does not heat up then contact a qualified electrician or the Miele Service Department.

... the water container has become harder to put into the appliance and take out again.

Lightly lubricate the O-Ring on the connecting valve in the water container with the silicone grease supplied (see "O-Ring" in "Cleaning and Care").

... a great deal of steam comes out of the appliance while it is in use.

It is possible that the appliance was not rinsed through using the "Descaling" function before it was used for the first time.
Refer to the section "Before using for the first time" and carry out the procedure as described.
If this does not solve the problem, call the Miele Service Department.

... steam escapes out of a closed appliance door or any other part of the steam oven

Check whether the door seal

– is correctly fitted. If necessary press it in all the way round the door to make sure it is evenly located.

– shows any signs of wear and tear, e.g. cracks. If so it must be replaced. Call the Miele Service Department.

... the symbol for insufficient water ▭ appears in the display and an audible tone sounds:

Check whether

– the water container has been pushed as far as it will go into the appliance.

– there is sufficient water in the water container.

– any parts of the connecting valve have deteriorated or broken and need replacing.
See the "Connecting valve" section for details.

... ▭ 0 appears in the display.

The appliance has locked itself and requires descaling (see the "Descaling" section).

...the oven cavity temperature and the temperature symbol are flashing in the display:

There was a power cut during a programme. Press the **Start** button again.

... after switching the appliance off (function selector switch at the "0" position) a continual audible tone is heard and F1 appears in the display.

Check whether the water container is positioned in the appliance ready to take residual water being pumped back out of the appliance.

Electrical connection GB/ZA

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with local and national safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The voltage, rated load and fuse rating are given on the data plate. Please ensure that these match the household mains supply.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. No live parts must be exposed to the touch.

Connection should be made via a fused connection unit or a fused plug and a suitable switched socket and the on/off switch should be easily accessible after the appliance has been built in.

If fitted via an isolator this must be done by a suitably qualified and competent person in strict accordance with local and national safety regulations.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays in accordance with EN 60 335).

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

With an RCD of less than 100 mA, the FI safety switch can sometimes trip if the appliance is not used for some time.

Important U.K.

The appliance is supplied with a mains cable for connection to an a.c. single phase 240 V (230 V), 50 Hz supply.

If it is necessary to fit or change plugs the wires in the mains lead are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol z or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L (GB / IRL) or A (AUS / NZ) or coloured red.

WARNING
THIS APPLIANCE
MUST BE EARTHED

Electrical connection HK

220 V, 50 Hz, 2.1 kW

Non rewireable plugs BS 1363
If this appliance is fitted with a non-rewireable plug, the following information applies:

If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted.

The fuse carrier and the fuse should be removed from the old plug and disposed of. The plug cut from the flexible cord should then be disposed of and on no account be inserted into any socket elsewhere in the house (electric shock hazard).

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of plug fitted).

The correct fuse rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical supplier or Miele Service Agent.

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is imperative that this basic safety requirement is tested and where there is any doubt, the electrical system of the house should be tested by a qualified electrician.

The manufacturer cannot be held responsibile for damage which is the direct or indirect result of incorrect installation or connection or for damage or injury, such as an electric shock, caused by the lack or inadequacy of an effective earthing system.

Electrical connection

After sales service

In the event of faults which you cannot easily remedy yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

the nearest Miele Service Department, (see address on the back page).

When contacting the Service Dept. please quote the Model and Serial number of your appliance, both of which are shown on the data plate

Please note that telephone calls may be monitored and recorded to improve our service.

Data plate

Space for extra adhesive data plate label supplied with the appliance. Make sure that the model designation matches that given on the front of this Operating Instruction booklet.

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